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# HOUSE PLANNING AIDS



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U.S. DEPARTMENT OF AGRICULTURE

## PARALLEL-WALL KITCHEN ARRANGEMENTS

These are examples of efficient parallel-wall arrangements for kitchens. The recommended counter widths as given on page 4 and the cabinet space needed to store the items listed on page 3 were considered in the development of these arrangements. Foods are grouped by and stored near the area at which they are usually used first—mix center, sink, range, or serve center.

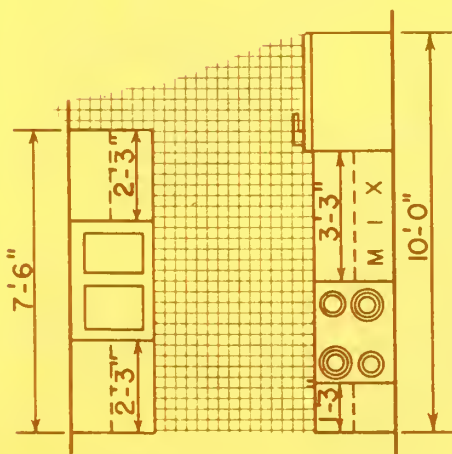
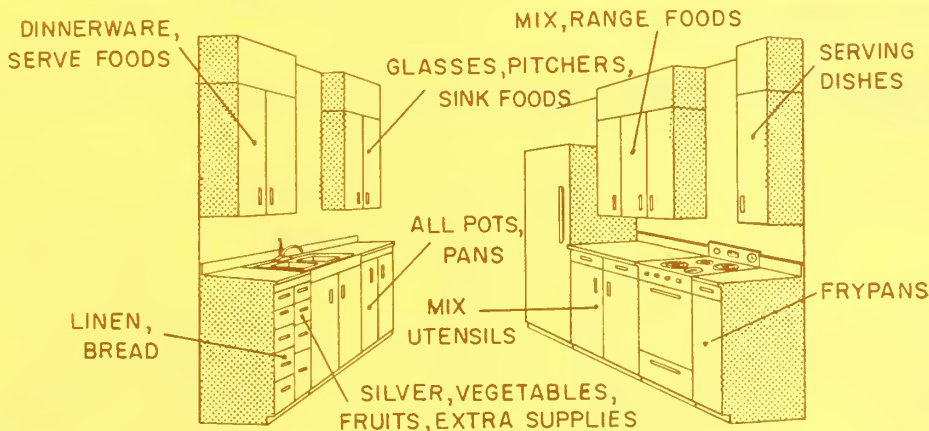
Select the arrangement that best suits your house plan. Compare the items you wish to store with the list on page 3.

Provide storage elsewhere for seldom-used equipment and extra supplies if you need more storage.

Allow 4 feet 6 inches to 5 feet 4 inches between facing equipment—the space needed for two people to work and pass by each other.

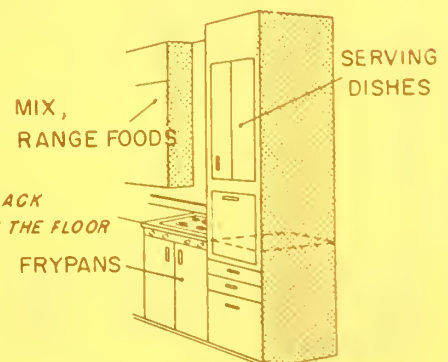
Locate doors so that a major traffic lane does not go through the work area of the kitchen. If possible, avoid placing the refrigerator or oven so that they open across a frequently used doorway.

### ARRANGEMENT "A"

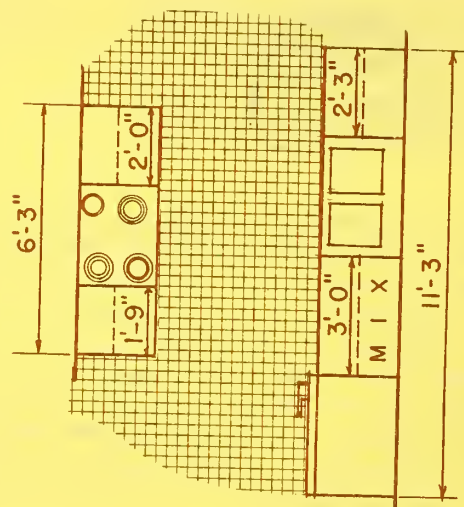
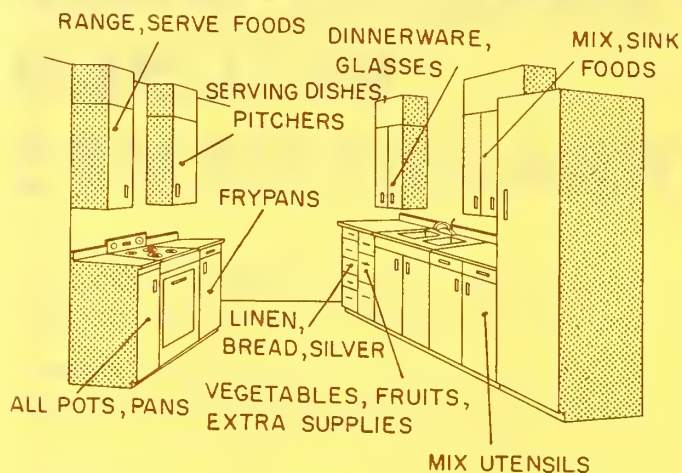


**IF YOU CHOOSE A WALL OVEN AND SURFACE COOKING UNIT, MAKE THESE CHANGES.**

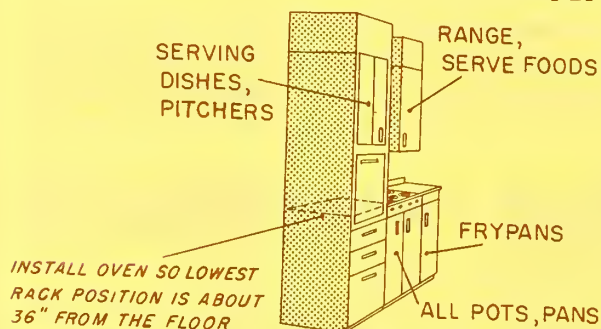
INSTALL OVEN SO LOWEST RACK POSITION IS ABOUT 36" FROM THE FLOOR



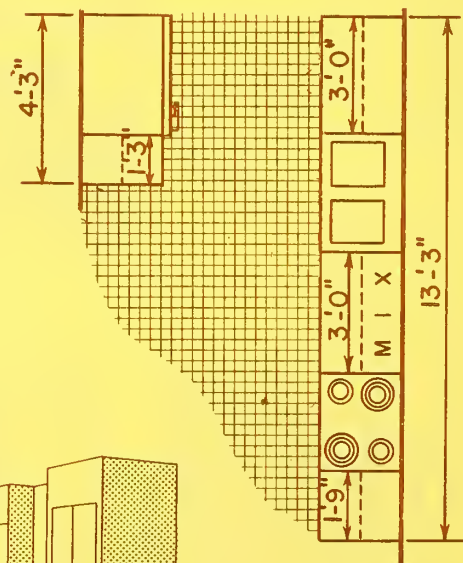
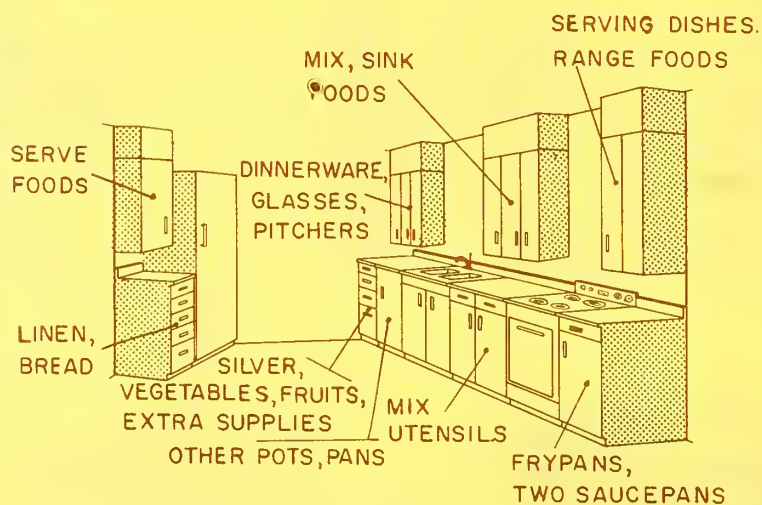
## ARRANGEMENT "B"



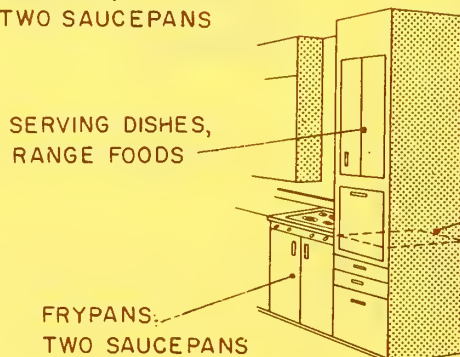
**IF YOU CHOOSE A WALL OVEN AND SURFACE COOKING UNIT, MAKE THESE CHANGES.**



## ARRANGEMENT "C"



**IF YOU CHOOSE A WALL OVEN AND SURFACE COOKING UNIT, MAKE THESE CHANGES.**





## ITEMS STORED

### Mix foods

- 3 canisters (flour, sugar, meal)
- 1 each, cake flour, corn-starch, raisins, salt, cocoa, soda, dessert mix, vinegar, sirup, shortening, baking powder
- 2 sugars
- 3 flavorings
- 5 spices

### Range foods

- 1 coffee, 1 tea
- 2 uncooked cereals
- 1 each, macaroni, rice, spaghetti

### Sink foods

- 1 dried fruit
- 2 dried beans/peas
- 6 canned foods

### Ready-to-serve foods

- 1 cereal
- 2 cookies/crackers
- 4 spreads/relishes

### Dinnerware (service for 8)

- 1 stack each, dinner plates, salad plates, saucers, sauce dishes
- 2 stacks soup bowls
- 4 stacks cups

### Glasses, pitchers, etc.

- 8 juice, 8 water glasses
- 1 large, 1 small pitcher
- 2 relish dishes
- 1 creamer and sugar
- 4 refrigerator dishes

### Serving dishes

- 4 bowls
- 2 platters

### Silver

Service for 8

### Mix utensils

- 1 each, flour sifter, pint measure, cup measure, baking dish, biscuit pan, piepan, muffin pan
- 2 cakepans
- 3 mixing bowls

### Pots, pans, frypans

- 1 each, double boiler, coffeepot, 2-quart saucepan, 1-quart saucepan, 4-quart saucepot, colander, 10½-inch frypan, 9-inch frypan
- 2 3-quart saucepans

### Kitchen linens

- 16 hand and dish towels
- 6 dishcloths
- 4 pot holders
- 4 aprons
- 1 box paper napkins
- 1 tablecloth

### Bread

- 2 loaves

### Vegetables and fruit

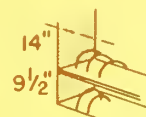
- 10 lb. potatoes
- 3 lb. each, vegetables, fruits

## SHELF SPACINGS AND DRAWER DEPTHS

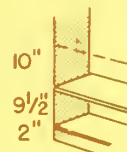
**WALL CABINETS**—Shelves in wall cabinets are 12 inches deep. Items listed can be stored if the suggested space between shelves is used. The top shelf will be within reach if the cabinet is hung not more than 15 inches above the base cabinet. Adjustable shelves are recommended.



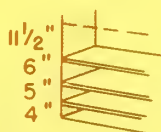
DINNERWARE, GLASSES OR  
DINNERWARE, GLASSES, PITCHERS



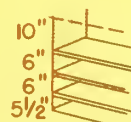
SERVING  
DISHES



SERVING DISHES,  
PITCHERS



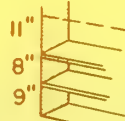
DINNERWARE,  
SERVE FOODS



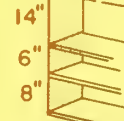
GLASSES, PITCHERS,  
SINK FOODS



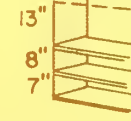
SERVING DISHES,  
RANGE FOODS



MIX, SINK OR  
MIX, RANGE FOODS



SERVE FOODS

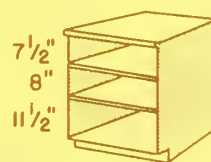


RANGE, SERVE FOODS

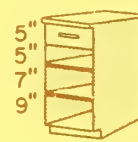
**BASE CABINETS**—Base cabinets shown are 36 inches high and have a 4-inch-high toe space. Items listed can be stored if the suggested shelf spacings and drawer depths are used. Sliding shelves increase the usability and convenience of base cabinets. Widths of individual units are shown on pages 1 and 2.



MIX UTENSILS



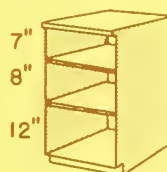
ALL POTS, PANS



FRYPANS



FRYPANS,  
TWO SAUCEPANS



OTHER  
POTS, PANS



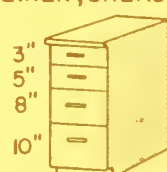
LINEN, BREAD



VEGETABLES, FRUITS,  
EXTRA SUPPLIES



LINEN, BREAD,  
SILVER

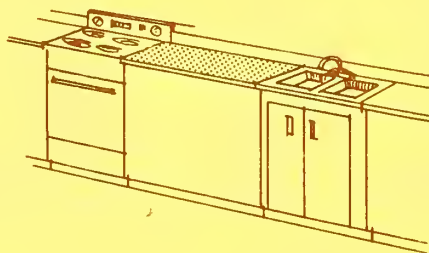


SILVER, VEGETABLES,  
FRUITS, EXTRA SUPPLIES

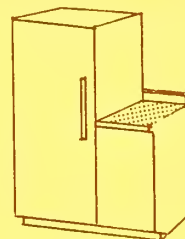
# CLEARANCES AND COUNTER WIDTHS

The following clearances and widths of counters were used in developing the arrangements illustrated on pages 1 and 2. You will find them helpful in adjusting these arrangements to your

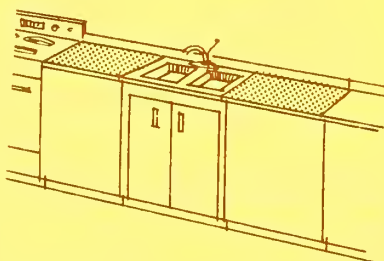
needs and your house plan. Counter areas between equipment can serve two purposes. For instance, a mix counter next to the sink can also be used for stacking dishes.



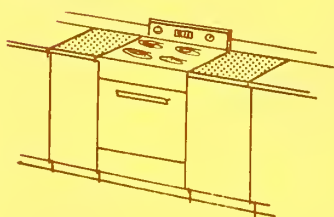
Provide a mix counter 36 to 42 inches wide, preferably between equipment; range and sink, sink and refrigerator, or range and refrigerator.



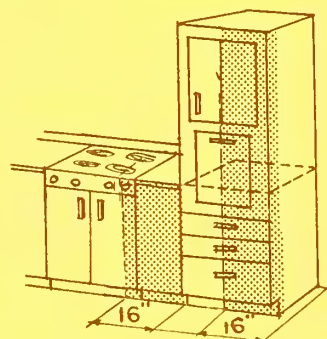
Provide a counter 15 to 18 inches wide at the latch side of the refrigerator for convenience when placing and removing foods from the refrigerator.



Provide a counter 24 to 36 inches wide to the right of the sink for stacking dishes to be washed and a counter 18 to 36 inches wide to the left for stacking clean dishes. If a dishwasher is desired, allow 24 inches for it either to the left or to the right of the sink. Provide elsewhere for base storage lost.



Provide counters 12 to 24 inches wide on both sides of the surface cooking area.



Provide at least 16 inches of clearance between the center of the front unit or burner and a wall or high equipment and between the center front of the wall oven and the adjoining wall.

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*AGRICULTURAL RESEARCH SERVICE*



